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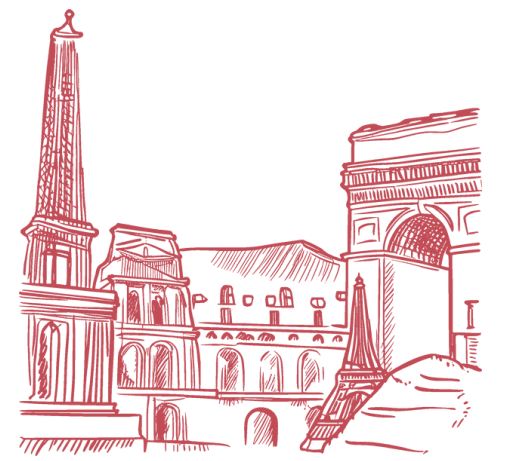
DINING ROOM

SUR LES ROUTES DE FRANCE

## A JOURNEY ACROSS FRANCE

25 SEPTEMBER - 23 OCTOBER 2024

SET MENU: DAILY FROM 12.00 - 14.30 & 17.00 - 18.30



### MENU PRIX-FIXE SET MENU

TWO COURSES £29 | THREE COURSES £34

SOUPE À L'OIGNON  
French onion soup

OR

ŒUF MIMOSA, CÉLERI RÉMOULADE  
Devilled egg with celeriac salad

STEAK MINUTE, POMMES FRITES, SAUCE AU POIVRE  
Minute steak, French fries, pepper sauce

OR

FEUILLETÉ AUX MORILLES, CHAMPIGNONS, ŒUF POCHÉ  
Fricassée of morels and mushrooms, poached egg,  
puff pastry croustade

MOUSSE AU CHOCOLAT NOIR  
Dark chocolate mousse

OR

TARTE TATIN, CRÈME AU CALVADOS  
Warm apple tart, Calvados crème fraîche

### HORS D'ŒUVRES STARTERS

SOUFFLÉ AU FROMAGE £11  
Twice-baked soufflé (v)

SALADE AUX LENTILLES DU PUY, FINES HERBES £10  
Lentil and herb salad (vg) (gf)

SOUPE À L'OIGNON £10  
French onion soup

ŒUF MIMOSA, SALADE DE CÉLERI RÉMOULADE £10  
Devilled egg with celeriac salad (v)

TARTE TATIN AUX BETTERAVES £13  
Heritage beetroot tarte Tatin, goat cheese (v) (vg)

TAGINE MAROCAIN VÉGÉTARIEN £12  
Vegetarian Moroccan tagine, warm couscous,  
herbs (v) (vg)

TERRINE DE FOIE GRAS, BRIOCHE £18  
Foie gras terrine, toasted brioche

TARTARE DE BŒUF, PAIN À L'ÉPEAUTRE £16  
Steak tartare, sourdough

### PLATS VÉGÉTARIENS & VÉGÉTALIENS VEGETARIAN & VEGAN PLATTER

FEUILLETÉ AUX MORILLES, CHAMPIGNONS, ŒUF POCHÉ £18  
Fricassée of morels and mushrooms, poached egg, puff pastry croustade (v)

TARTE TATIN AUX BETTERAVES £22  
Heritage beetroot tarte Tatin, goat cheese, green mixed salad (v) (vg)

TAGINE MAROCAIN VÉGÉTARIEN £22  
Vegetarian Moroccan tagine, warm couscous, herbs (v) (vg)

### POISSONS FISH

BOUILLABAISSÉ DE MARSEILLE AUX PETITS LEGUMES £26  
Marseille fish stew with baby vegetables

LIMANDE GRENOBLOISE £28  
Lemon sole, brown butter, capers, parsley,  
cucumber, croutons, samphire

FILET DE SOLE BONNE FEMME £32  
Dover sole fillets, white wine, shallots,  
mushroom sauce

### VIANDES MEAT

CASSOULET ET CONFIT DE CANARD £26  
Traditional Perigord bean stew with  
duck leg confit

BŒUF BOURGUIGNON & PURÉE DE POMMES £28  
Slow-cooked beef feather blade in red wine,  
mashed potato

SAUCISSE DE TOULOUSE AUX LENTILLES £24  
Roasted Toulouse sausages with le Puy lentils

### GRILLADES GRILL

Includes one side and one sauce from the following options:  
Poivre, Béarnaise or Moutarde de Meaux sauces.

300G ENTRECÔTE £48  
Sirloin steak

300G CÔTE DE BŒUF £MP\*  
Ribeye steak

150G STEAK MINUTE £32  
Minute steak

\*Market price applies. Please ask our waiting staff for details.

### LÉGUMES SIDES

GRATIN DAUPHINOIS £8  
Creamed baked potatoes

HARICOTS VERTS AU BEURRE £6  
French fine beans in butter

ÉPINARDS À LA CRÈME £9.5  
Creamed spinach

POMMES FRITES OU PURÉE DE POMMES £6  
French fries, triple-cooked or mashed potatoes

SALADE VERTE £6  
Green leaves

### PLATEAU DE FROMAGES CHEESE PLATTER

£15

Roquefort ~ French blue cheese aged from  
Combalou's caves

Selles-sur-Cher ~ Naturally rinded French goat cheese  
from Loire Valley

Comté ~ Comte from the Jura Mountains

Brie de Meaux ~ Brie from the Ile-de-France region

Breads and Crackers

### PÂTISSERIES DESSERTS

MOUSSE AU CHOCOLAT NOIR £9  
Dark chocolate mousse

ŒUF À LA NEIGE, CRÈME ANGLAISE £8  
Floating island, vanilla sauce, toasted almonds

CLAFOUTIS AUX CERISES £10  
Warm traditional baked cherry cake,  
vanilla ice cream

TARTE TATIN, CRÈME AU CALVADOS £10  
Warm apple tart, Calvados crème fraîche



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.